



Chicken Pot Pie Bubble Up



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Introduction

Chicken Pot Pie Bubble Up is a delightful and comforting dish that takes the classic flavors of chicken pot pie and transforms them into a bubbly, cozy casserole. This recipe combines tender chicken, vegetables, and creamy sauce, all topped with fluffy biscuit dough that rises to perfection as it bakes. Perfect for family dinners or gatherings, this dish is sure to become a new favorite in your household.

Detailed Ingredients with measures

- 2 cups cooked chicken, shredded
- 1 cup frozen mixed vegetables
- 1 can (10.5 oz) cream of chicken soup
- 1 cup milk
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 package (16 oz) refrigerated biscuit dough
- Salt and pepper to taste
- 1 teaspoon dried thyme

Prep Time

The prep time for the Chicken Pot Pie Bubble Up is approximately 15 minutes. This includes gathering your ingredients, shredding the cooked chicken, and preparing the vegetable mixture.

Cook Time, Total Time, Yield

The cook time is around 30-35 minutes, resulting in a total time of approximately 50 minutes from start to finish. This recipe yields about 6 servings, making it perfect for feeding a family or leftovers for the week ahead. Enjoy the warmth and flavors of this easy-to-make dish!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375°F (190°C).

Prepare the Chicken Mixture

In a large mixing bowl, combine cooked chicken, cream of chicken soup, mixed vegetables, and seasonings. Stir until well mixed.

Prepare the Biscuit Dough

Open the can of biscuits and cut each biscuit into quarters. Gently fold the biscuit pieces into the chicken mixture until evenly distributed.

See also [Brown Sugar Caramel Pound Cake](#)

Transfer to Baking Dish

Pour the chicken and biscuit mixture into a greased 9×13-inch baking dish, spreading it evenly.

Bake the Dish

Place the baking dish in the preheated oven and bake for 30-35 minutes, or until the biscuits are golden brown and cooked through.

Let It Cool

Once baked, remove the dish from the oven and allow it to cool for 5-10 minutes before serving.

Notes

Substitutions

Feel free to use leftover rotisserie chicken or other cooked chicken in place of preparing your own.

Vegetable Variations

You can substitute or add other vegetables according to your preference, such as corn, peas, or green beans.

Serving Suggestions

Serve the chicken pot pie bubble up with a side salad or bread for a complete meal.

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.



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Cook techniques

Preparation of Ingredients

Ensure all ingredients are prepped and ready to go before starting the cooking process. This includes chopping vegetables, measuring out spices, and cutting the chicken into bite-sized pieces.

Layering the Dish

When assembling the chicken pot pie bubble up, layer the ingredients strategically. Start with the protein and vegetables, then add the sauce, and finally top with the biscuit pieces for even cooking.

Baking Method

Use a preheated oven to bake the dish. This helps achieve a golden-brown crust and ensures the filling is heated through evenly.

Checking for Doneness

To ensure the dish is fully cooked, check that the biscuits are golden brown and the filling is bubbly.

See also [Delicious Black Bean Tacos Recipe](#)

FAQ

Can I use pre-cooked chicken for this recipe?

Yes, you can use pre-cooked chicken to save time. Just make sure to cut it into bite-sized pieces before adding it to the dish.

What type of biscuits are best for this recipe?

Flaky buttermilk biscuits or refrigerated biscuit dough work best. They provide the right texture and flavor for a chicken pot pie bubble up.

Can I make this dish ahead of time?

Yes, you can prepare the filling ahead of time and assemble the dish when you're ready to bake.

What other vegetables can I add?

Feel free to add any vegetables you like, such as peas, green beans, or corn, to enhance the flavor and nutrition of the dish.

Can I freeze leftovers?

Yes, leftovers can be frozen. Make sure to store them in an airtight container. Reheat in the oven for best results.



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Conclusion

Enjoying a Chicken Pot Pie Bubble Up is a delightful way to incorporate comfort food into your meal rotation. This dish combines the savory flavors of chicken, vegetables, and biscuit dough in a convenient, flavorful manner. It's a dish that not only satisfies the palate but also brings a sense of warmth and nostalgia to any dining table.

More recipes suggestions and combination

Vegetable Pot Pie Bubble Up

Substitute chicken with a variety of seasonal vegetables for a hearty vegetarian option. Use a mix of mushrooms, carrots, and green beans for a colorful and nutritious dish.

Beef and Mushroom Bubble Up

Replace chicken with ground beef and add sautéed mushrooms for a rich and robust flavor profile. Incorporate some Worcestershire sauce for an added depth of taste.

See also [Quick Ramen Noodle Stir Fry Recipe](#)

Buffalo Chicken Bubble Up

Mix in shredded buffalo chicken and blue cheese, topped with celery for a spicy twist. This variation can be perfect for game day or casual gatherings.

Breakfast Bubble Up

Transform the recipe into a breakfast dish by using scrambled eggs,

breakfast sausage, and cheese. Add some diced bell peppers for a pop of color and flavor.

Cheesy Chicken and Broccoli Bubble Up

Incorporate steamed broccoli and a blend of your favorite cheeses for a creamy and satisfying dish. This combo adds nutrition while retaining the comforting elements of the original recipe.



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